

Technical Data Sheet

LALVIN[®]

LALVIN BOURGOVIN RC212™

For Pinot Noir Style

Lalvin Bourgovin RC212™ has been isolated in the Burgundy region of France, by the *Bureau Interprofessionnel des Vins de Bourgogne* (BIVB) for its ability to highlight the Pinot Noir grape variety qualitative potential, especially in regards to the polyphenols. Indeed, thanks to its limited cell wall polyphenol absorption, Lalvin Bourgovin RC212™ promotes color and tannin stabilization during fermentation. This specific property makes Lalvin Bourgovin RC212™ a perfect choice to ferment grape varieties such as Pinot Noir, Grenache and Zinfandel with delicate structure, ripe cherry, bright fruity and spicy character.



MICROBIOLOGICAL PROPERTIES

Saccharomyces cerevisiae var. *cerevisiae*

Typical analysis (in compliance with OIV codex):

- Viable yeast** > 10¹⁰ CFU/g
- Dry matter** > 92 %

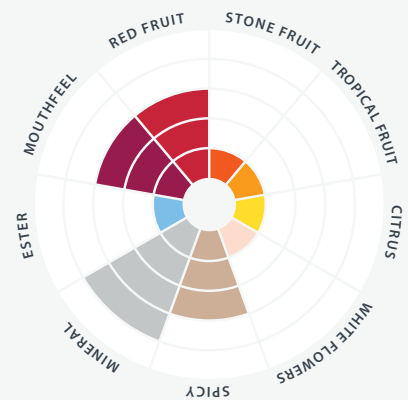


OENOLOGICAL PROPERTIES

- Short lag phase
- Low volatile acidity production
- Medium relative nitrogen demand
- Competitive killer factor: no, Lalvin Bourgovin RC212™ is a sensitive strain
- Alcohol tolerance: 16% v/v (depending on fermentation conditions)
- Fermentation temperature: 18 - 30°C (64 - 86°F)
- Low polyphenol adoption
- Low foam producer



FLAVOR & AROMA



QUICK FACTS

GRAPE VARIETY PAIRING

Pinot noir, Grenache and Zinfandel

WINE STYLES

For delicate and elegant red wines (supports color and structure).

AROMA

Ripe cherry, bright fruity and spicy characteristics.

ALCOHOL TOLERANCE

Up to 16%

FERMENTATION RANGE

18 - 30°C (64 - 86°F)

INOCULATION RATE

0.2 - 0.4g/L



USAGE

DOSAGE RATE: 0.2 - 0.4g/L

1. Rehydrate the yeast in 50ml of water, at a temperature between 35 - 37°C (95 - 99°F).
2. Dissolve by gently stirring and wait for 20 minutes.
3. Add the must. The difference in temperature between the must to be inoculated and the rehydration medium should not be higher than 10°C (if necessary, acclimatize the temperature of the medium by slowly adding must).
4. The total rehydration time should not exceed 45 minutes.
5. It is crucial that a clean container is used to rehydrate the yeast.
6. Rehydration in must is not recommended.



PACKAGING AND STORAGE

Available in 5g nitrogen-flushed sachets to maintain optimal yeast viability.

It is recommended to store Lalvin RC212™ yeast in dry conditions, between 4 and 15°C, for optimal viability and product performance. It is however not detrimental for the product to remain at room temperature for short periods of time, such as during transport.

The yeast will rapidly lose activity after exposure to air.

CONTACT US

If you have questions, do not hesitate to contact us at brewing@lallemand.com. We have a team of technical representatives happy to help and guide you in your fermentation journey.

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